



Australian Government

FBPRBK3006 Produce savoury bread products

Release: 1

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Modification History

Release	Comments
Release 1	This version released with FBP Food, Beverage and Pharmaceutical Training Package version 1.0

Application

This unit of competency describes the skills and knowledge required to produce savoury bread products in a commercial baking environment.

This unit applies to individuals who apply a broad range of knowledge and skills with responsibility for their own work. This includes applying and communicating known solutions to predictable problems.

All work must be carried out to comply with workplace procedures, in accordance with State/Territory food safety, and work health and safety, regulations and legislation that apply to the workplace.

No occupational licensing, legislative or certification requirements apply to this unit at the time of publication.

Pre-requisite Unit

Nil

Unit Sector

Retail baking (RBK)

Elements and Performance Criteria

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
1. Prepare for work	1.1 Confirm product types and volumes to schedule production 1.2 Calculate yield and adjust recipe to meet special dietary requirements and required production volumes 1.3 Confirm work area and work practices meet food safety and

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	workplace health and safety requirements 1.4 Select and wear personal protective equipment according to safety requirements 1.5 Select savoury bread baking equipment and check to confirm readiness for use 1.6 Select ingredients and check to confirm quality and quantity
2. Prepare savoury fillings	2.1 Select and handle perishables according to food safety requirements 2.2 Measure ingredient quantities to meet recipe specifications and prepare for use 2.3 Blend and combine ingredients to meet savoury product type 2.4 Check savoury filling to identify faults and rectify 2.5 Store savoury fillings according to food safety requirements
3. Mix savoury bread dough	3.1 Measure ingredient quantities to meet recipe specifications 3.2 Load ingredients into mixer in required ingredient placement 3.3 Operate and monitor mixer to achieve savoury dough development for product type 3.4 Add savoury fillings to dough during mixing to meet product type 3.5 Check savoury dough to identify faults and rectify
4. Process savoury bread dough	4.1 Divide, scale, mould and intermediate prove dough to meet required end-product shape and baked weight 4.2 Final mould and shape savoury dough in preparation for applying fillings and toppings 4.3 Retard savoury dough as required for product type 4.4 Final prove savoury dough as required for product type 4.5 Check processed savoury dough to identify faults and rectify
5. Apply toppings and fillings to savoury bread dough	5.1 Select savoury ingredients from storage to meet recipe specifications 5.2 Prepare and apply sauces to savoury doughs according to product type 5.3 Fill and top savoury doughs as required according to product type 5.4 Identify savoury ingredients for reuse, and store according to food

Elements	Performance Criteria
<i>Elements describe the essential outcomes.</i>	<i>Performance criteria describe the performance needed to demonstrate achievement of the element.</i>
	safety requirements 5.5 Check topped and filled savoury bread doughs to identify faults and rectify
6. Bake savoury bread products	6.1 Set baking temperatures and times to prepare for baking 6.2 Visually check dough size to confirm readiness for baking 6.3 Monitor baking to achieve baked colour and stability required for savoury bread product type 6.4 Unload savoury products to cool according to food safety requirements 6.5 Check savoury bread bake to identify faults and rectify 6.6 Prepare and transfer baked savoury products for presentation and storage according to packaging and food safety requirements
7. Steam savoury bread products	7.1 Set steaming settings to prepare for steaming 7.2 Visually check dough size to confirm readiness for steaming 7.3 Load steaming equipment and monitor steaming to achieve steam levels for product type 7.4 Unload steamed products to cool according to food safety requirements 7.5 Check steamed savoury bread product to identify faults and rectify 7.6 Prepare and transfer steamed products for presentation and storage according to packaging and food safety requirements
8. Complete work	8.1 Clean equipment and work area to meet housekeeping standards 8.2 Dispose of waste according to workplace requirements 8.3 Complete workplace records according to workplace requirements

Foundation Skills

This section describes those language, literacy, numeracy and employment skills that are essential for performance in this unit of competency but are not explicit in the performance criteria.

Skill	Description
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Skill	Description
Reading	Interprets key information from recipes, ingredient labels, baking equipment operating instructions and end-product specifications
Writing	Prepares production schedules and completes production records using required format, language and structure
Numeracy	- Identifies and comprehends ingredient quantities in recipes, dates on ingredient labels, and temperature, humidity and timer settings - Estimates approximate quantities, and uses equipment to measure ingredient weights and volumes, and water and dough temperatures - Divides dough into equal portions by estimated and scaled weights - Performs calculations to adjust recipes using baking formulas, and allows for wastage - Uses understanding of three-dimensional shapes to mould dough shapes and check end-product shapes - Interprets safe food condition temperature range requirements for perishables - Interprets measurement information to set, monitor and adjust process parameters - Completes production records using mathematical symbols and conventions
Navigate the world of work	- Complies with workplace health and safety and food safety regulatory requirements relevant to a commercial baking operation - Follows organisational policies and procedures relevant to own work role
Get the work done	- Plans, organises and implements tasks required to achieve production outcomes - Uses problem-solving skills to analyse product and process faults and decide on appropriate action

Range of Conditions

This section specifies different work environments and conditions that may affect performance. Essential operating conditions that may be present (depending on the work situation, needs of the candidate, accessibility of the item, and local industry and regional contexts) are included.

Savoury bread baking equipment must include:	- equipment, including: - industrial oven - industrial mixer and attachments - industrial cook tops - cool room or refrigeration
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	• dish washing sinks • equipment accessories, including: • cool room or refrigerator shelving • dish washing sink taps and attachments • ancillary equipment, including: • pizza trays • cook pots used for preparing savoury fillings • storage containers used for storing savoury fillings • containers used for storing savoury sauces • baking trays and pans used for baking savoury products • cooling wires used for cooling savoury products • cutting boards used for savoury fillings • equipment used to steam savoury bread • tools and utensils, including: • scrapers • ladles and cooking spoons • serrated bread knives • food preparation knives.
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Unit Mapping Information

Code and title current version	Code and title previous version	Comments	Equivalence status
FBPRBK3006 Produce savoury bread products	FDFRB3002A Produce bread dough	Redesigned unit that includes content from previous unit	No equivalent unit
	FDFRB3005A Bake bread	Redesigned unit that includes content from previous unit	No equivalent unit
	FDFRB3009A Retard dough	Redesigned unit that includes content from previous unit	No equivalent unit
	FDFRB3010A Process dough	Redesigned unit that includes content from previous unit	No equivalent unit
	FDFRB3011A Diagnose and	Redesigned unit that includes content from	No equivalent unit

	respond to product and process faults (bread)	previous unit	
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Links

Companion Volumes, including Implementation Guides, are available at VETNet - <https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=78b15323-cd38-483e-aad7-1159b570a5c4>

Assessment Requirements for FBPRBK3006 Produce savoury bread products

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Performance Evidence

An individual demonstrating competency in this unit must satisfy all of the elements and performance criteria of this unit.

There must be evidence that the individual has produced savoury bread products according to a production schedule, including:

- producing the following six types of savoury bread products:
 - savoury flat bread
 - savoury bread loaf
 - savoury bread roll
 - savoury filled bread
 - savoury steamed bread
 - savoury unleavened product
- processing one of the above savoury bread products as a retarded product
- meeting one of the following two ingredient-specific special dietary requirements in one of the above savoury bread products:
 - vegetarian
 - vegan
- meeting one of the following four religious special dietary needs in one of the above savoury bread products:
 - Buddhism
 - Hinduism
 - Islam
 - Judaism
- mixing and using the following three types of dough mixes:
 - instant/scratch mix/no time dough
 - bulk ferment dough
 - unleavened dough
- meeting the following two food safety requirements:

- identifying temperature control points of savoury ingredients used
- handling and storing savoury ingredients and products
- preparing and adding the following five types of filling and topping ingredients:
 - dairy products
 - meat products
 - vegetables
 - herbs
 - sauce with a savoury base
- adding the savoury fillings and toppings to savoury bread doughs using the following three methods:
 - incorporating into dough during mixing
 - incorporating on top of savoury dough prior to baking
 - using the savoury filling as a filling inside savoury bread
- selecting, using and cleaning the savoury bread baking equipment listed in the range of conditions, including controlling electrical hazards applicable to cleaning
- selecting and using tins and trays appropriate for dough piece scale, weight, volume and size
- documenting a production schedule, including the following seven considerations:
 - timings
 - volume requirements
 - savoury filling requirements for product types
 - bake parameters for savoury products
 - product processing requirements
 - storage requirements for savoury products
 - recipe reformulation to minimise waste.

Wastage that cannot be reused in production must be less than 5% of the weight of the original production schedule.

Knowledge Evidence

An individual must be able to demonstrate the knowledge required to perform the tasks outlined in the elements and performance criteria of this unit. This includes knowledge of:

- workplace health and safety requirements, including personal protective equipment, applicable to producing savoury bread
- safe use and cleaning of bread baking equipment listed in the range of conditions, including electrical hazards
- regulatory requirements for food safety applicable to producing savoury bread products, including temperature control and prevention of cross-contamination in the use of dairy, meat, poultry, fish and vegetable products
- nature of special dietary requirements suitable for savoury bread products
- nature of religious special dietary needs as they relate to savoury products, including:

- Buddhism
- Hinduism
- Islam
- Judaism
- nature of ingredient-specific special dietary needs as they relate to savoury products, including:
 - vegetarian
 - vegan
- techniques and considerations for production scheduling, including:
 - timings
 - volume requirements
 - savoury filling requirements for product types
 - bake parameters for savoury products
 - product processing requirements
 - storage requirements for savoury products
 - recipe reformulation to minimise waste
- safe handling, shelf life and storage requirements of ingredients used in savoury bread production, including:
 - savoury sauces
 - meat ingredients
 - dairy ingredients
 - vegetable ingredients
 - herb ingredients
- effects of seasonal changes on dairy products
- storage requirements for:
 - cooked savoury fillings
 - cold savoury fillings
- principles of the production processes, including:
 - preparing fillings
 - mixing, including incorporating savoury ingredients into dough
 - baking toppings
 - rolling dough
 - steaming dough
 - packaging savoury bread
- purpose and principles of the bulk fermentation process
- techniques for retarding savoury bread products, including:
 - retarding savoury bread in the cool phase
 - recovery of retarded savoury bread in the warm phase
- impacts on production of the following:
 - salted ingredients

- stability of breads using savoury products
- required characteristics of savoury bread products, including:
 - visual appeal
 - flavour
- techniques for disposing of waste from bread production
- savoury bread production terminology.

Assessment Conditions

Assessment of skills must take place under the following conditions:

- physical conditions:
 - a commercial bakery or an environment that accurately represents workplace conditions
- resources, equipment and materials:
 - personal protective equipment
 - equipment as specified in the range of conditions
 - rolling pins
 - ingredients that meet the savoury bread product types required in the performance evidence
- specifications:
 - recipes that meet the savoury bread product types required in the performance evidence
 - end-product quality specifications that meet the savoury bread product types required in the performance evidence
 - food safety code regulatory requirements applicable to producing savoury bread products
- timeframes:
 - according to the production schedule.

Assessors of this unit must satisfy the requirements for assessors in applicable vocational education and training legislation, frameworks and/or standards.

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